HC412000GB

EN User manual

perfekt in form und funktion

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FOR PERFECT RESULTS

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CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.

Warning / Caution-Safety information

General information and tips

Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- The appliance and its accessible parts become hot during use. Do not touch the heating elements.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

- Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- If the glass surface is cracked, switch off the appliance to avoid the possibility of electric shock.

2. ⚠ SAFETY INSTRUCTIONS

This appliance is suitable for the following markets: IE GB

2.1 Installation

⚠ **WARNING!**
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- If the appliance is installed above drawers make sure that the space, between the bottom of the appliance and the upper drawer, is sufficient for air circulation.
- The bottom of the appliance can get hot. We recommend to install a non-combustile separation panel under the appliance to prevent access to the bottom.

If, you use the accessory frame C-FRAME, first read the instruction supplied with the frame before you install the appliance.

Electrical connection

⚠ **WARNING!**
Risk of fire and electrical shock.

- All electrical connections must be made by a qualified electrician.
- The appliance must be earthed.
- Before carrying out any operation make sure that the appliance is disconnected from the power supply.
- Use the correct electricity mains cable.
- Do not let the electricity mains cable tangle.
- Make sure the mains cable or plug (if applicable) does not touch the hot appliance or hot cookware, when you connect the appliance to the near sockets
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.

- Make sure that a shock protection is installed.
- Use the strain relief clamp on cable.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

Gas connection

- All gas connections should be made by a qualified person.
- Before installation, make sure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- Make sure that there is air circulation around the appliance.
- The information about the gas supply is on the rating plate.
- This appliance is not connected to a device, which evacuates the products of combustion. Make sure to connect the appliance according to current installation regulations. Pay attention to requirements regarding adequate ventilation.

2.2 Use

WARNING!
Risk of injury, burns or electric shock.

- Remove all the packaging, labelling and protective film (if applicable) before first use.
- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Do not let the appliance stay unattended during operation.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not put cutlery or saucepan lids on the cooking zones. They become hot.
- Set the cooking zone to “off” after use.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.
- When you place food into hot oil, it may splash.

WARNING!
Risk of fire or explosion.

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

WARNING!
Risk of damage to the appliance.

- Do not keep hot cookware on the control panel.
- Do not let cookware to boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass or glass ceramic. Always lift these objects up when you have to move them on the cooking surface.
- This appliance is for cooking purposes only. Do not use the appliance for oth-

er purposes, as for example room heating.

- The use of a gas cooking appliance results in the production of heat and moisture. Provide good ventilation in the room where the appliance is installed.
- Make sure that the ventilation openings are not blocked.
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- Use only stable cookware with the correct shape and diameter larger than the dimensions of the burners. There is a risk of overheating and rupture of the glass plate (if applicable).
- Make sure the flame does not go out when you quickly turn the knob from the maximum to the minimum position.
- Make sure pots are centrally positioned on the rings and do not stick out over edges of the cooking surface.
- Use only the accessories supplied with the appliance.
- Do not install a flame diffuser on the burner.

2.3 Care and Cleaning

WARNING!
Risk of damage to the appliance.

- Clean regularly the appliance to prevent the deterioration of the surface material.
- Do not use water spray and steam to clean the appliance.
- Do not clean the burners in the dishwasher.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

2.4 Disposal

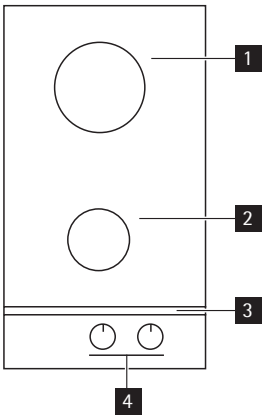
WARNING!
Risk of injury or suffocation.

- Contact your municipal authority for information on how to discard the appliance correctly.
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Flat the external gas pipes.

3. PRODUCT DESCRIPTION

3.1 Built-in Gas Hob Class 3

Cooking surface layout



1. Rapid burner (pot size: 140mm-240mm)
2. Semi rapid burner (pot size: 160mm-240mm)
3. Glass bar
4. Control knobs

3.2 Control knob

Symbol	Description
●	no gas supply / off position
☆ 🔥	ignition position / maximum gas supply
🔥	minimum gas supply

4. DAILY USE

WARNING!
Refer to the Safety chapters.

4.1 Ignition of the burner

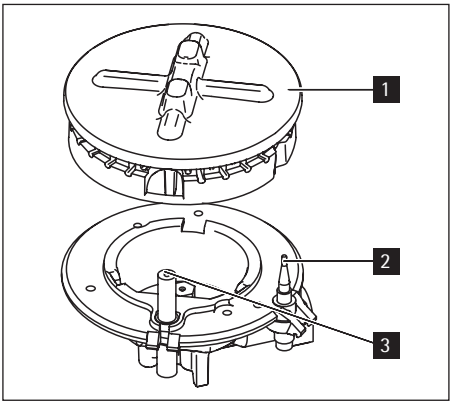
WARNING!
Be very careful when you use open fire in kitchen environment. Manufacturer decline any responsibility in case misuse of the flame

Always light the burner before you put cookware.

To light the burner:

1. Turn the control knob counterclockwise to the maximum position (☆🔥) and push it down.
2. Keep the control knob pushed for approximately 5 seconds; this will let thermocouple to warm up. If not, the gas supply will be interrupted.
3. Adjust the flame after it is regular.

If after some tries the burner does not light, check if the crown and its cap are in correct positions.



1 Burner cap and crown
2 Thermocouple
3 Ignition candle

WARNING!
Do not keep the control knob pushed for more than 15 seconds.
If the burner does not light after 15 seconds, release the control knob, turn it into off position and try to light the burner again after minimum 1 minute.

In the absence of electricity you can ignite the burner without electrical device; in this case approach the burner with a flame, push the relevant knob down and turn it counter-clockwise to maximum gas release position.

If the burner accidentally goes out, turn the control knob to the off position and try to light the burner again after minimum 1 minute.

The spark generator can start automatically when you switch on the mains, after installation or a power cut. It is normal.

4.2 Turning the burner off

To put the flame out, turn the knob to the symbol ● .

WARNING!
Always turn the flame down or switch it off before removing the pans off the burner.

5. HELPFUL HINTS AND TIPS

WARNING!
Use pots and pans with bottom applicable to the dimension of burner.
Do not use cooking vessels on the hotplate that overlap its edges.

Burner	Diameters of cookware
Rapid	140 - 240 mm
Semi-rapid	160 - 240 mm

5.1 Energy savings

- If possible, always put the lids on the pans.
- When the liquid starts to boil, turn down the flame to barely simmer the liquid.

WARNING!
Cookware must not enter the control zone.

Make sure pots do not protrude over the edges of the cooktop and that they are centrally positioned on the rings in order to obtain lower gas consumption.
Do not place unstable or deformed cookware on the ring.

6. CARE AND CLEANING

WARNING!
Switch the appliance off and let it cool down before you clean it. Disconnect the appliance from the electrical supply, before carrying out any cleaning or maintenance work.

WARNING!
For safety reasons, do not clean the appliance with steam cleaners or high-pressure cleaners.

WARNING!
Do not use abrasive cleaners, steel wool pads or acids, they can cause damage to the appliance.

You can remove the pan supports to easily clean the hob. After cleaning the hob, make sure the pan supports are correctly positioned. Pay attention when you replace the pan supports to prevent the glass hob top from scratching. When you wash the pan supports by hand, take care when you dry them as the enamelling process occasionally leaves rough edges. If necessary, remove stubborn stains using a paste cleaner.

Removing the dirt:

1. – **Remove immediately:** melting plastic, plastic foil, and food containing sugar. Use a special glass ceramic scraper. Put the scraper on the glass ceramic surface at an acute angle and slide the blade on the surface.
   – **Stop the appliance and let it cool down** before you clean: limescale rings, water rings, fat stains, shiny metallic discolorations. Use a special cleaner for glass ceramic or stainless steel.
2. Clean the appliance with a damp cloth and some detergent.
3. At the end **rub the appliance dry with a clean cloth.**

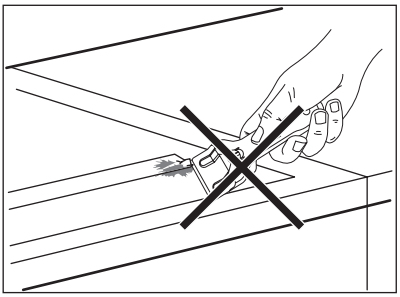
6.1 Cleaning the ignition candle

This model has a ceramic ignition candle and a metal electrode. Keep these components well clean to prevent difficult lighting and check that the burner crown holes are not blocked.

6.2 Periodic maintenance

Periodically speak your local Service Force Centre to check the conditions of the gas supply pipe and the pressure adjuster, if fitted.

WARNING!
Glass bar



- Do not use the scraper or sharp objects to clean the glass bar and the space between it and glass ceramic. Glass bar is attached to the ceramic plate.
- Do not put the pots on the glass bar.
- Make sure that the pans and pots do not touch the glass bar.

7. TROUBLESHOOTING

Problem	Possible cause	Remedy
There is no spark when lighting the gas	• There is no electrical supply	• Make sure that the unit is connected and the electrical supply is switched on. • Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.
	• Burner cap and crown are placed uneven	• Make sure that the burner cap and crown are in correct positions.
The flame is blow out immediately after ignition	• Thermocouple is not heated sufficient	• After lightning the flame, keep the knob pushed for approximately 5 seconds.
The gas ring burns unevenly	• Burner crown is blocked with food residues	• Make sure that the injector is not blocked and the burner crown is clear of food particles.

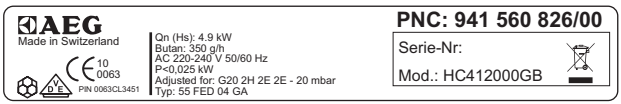
If there is a fault, first try to find a solution to the problem yourself. If you cannot find a solution to the problem yourself, speak your dealer or the local Service Force Centre.

If you operated the appliance incorrectly, or the installation was not carried out by a registered engineer, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.

8. INSTALLATION

WARNING!
Refer to the Safety chapters.

Before the installation, note down the serial number (Ser. Nr.) from the rating plate.**The rating plate of the appliance is on its lower casing.**

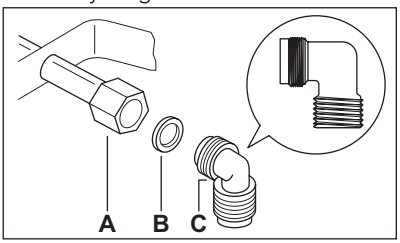


WARNING!
The following instructions about installation, connection and maintenance must be carried out by qualified personnel in compliance with standards and local regulations in force.

8.1 Gas Connection

Make sure that during the installation the appliance is not connected to electrical supply. Disconnect the mains plug or deactivate the fuses. Disconnect the mains gas supply.
Make sure that there is a stop tap assembled between the gas supply of house and the appliance.
The settings for this appliance are located on the rating plate. The present settings for the type of gas and gas pressure are on a sticker
Choose fixed connections or use a flexible pipe in stainless steel in compliance with the regulation in force. If you use flexible metallic pipes, be careful they do not come in touch with mobile parts or they are not squeezed. Also be careful when the hob is put together with an oven.
This appliance is not connected to an exhaust gas outlet. It must be connected in accordance with the installation conditions that apply. Pay special attention to correct airflow.

Make sure that the gas supply pressure of the appliance obeys the recommended values. The adjustable connection is fixed to the comprehensive ramp by means of a threaded nut G 1/2". Screw the parts without force, adjust the connection in the necessary direction and tighten everything.



A) End of shaft with nut
B) Gasket
C) Elbow

WARNING!
After installation always check the tightness of the connections using a soap solution. **Never use a flame to check the tightness.**

Flexible nonmetal pipes connection:

If it is possible to easily control the connection in its full area, you can use a flexible pipe. Tightly attach the flexible pipe by clamps.
Liquid gas: use the rubber pipe holder. Always engage the gasket. Then continue with the gas connection. The flexible pipe is prepared for apply when:

- it is no longer than 1500 mm;
- it shows no throttles;
- it is not subject to traction or torsion;
- it does not get in touch with cutting edges or corners;
- it can be easily examined in order to check its condition.

The control of preservation of the flexible pipe consists in checking that:

- it does not show cracks, cuts, marks of burnings on the two ends and on its full length;
- the material is not hardened, but shows its correct elasticity;

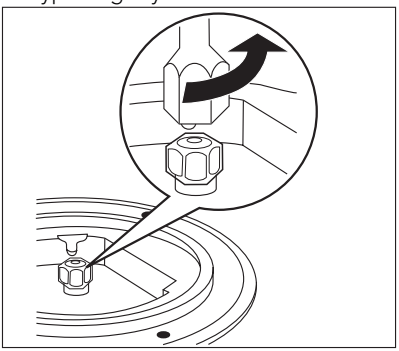
– the fastening clamps are not rusted;
– expired term is not due.

If one or more defects are visible, do not repair the pipe, but replace it.

When installation is complete, make sure that the seal of each pipe fitting is correct. Use a soapy solution, **not a flame**!

8.2 Injectors replacement

1. Remove the pan supports.
2. Remove the caps and crowns of the burner.
3. With a socket spanner 7 remove the injectors and replace them with the ones which are necessary for the type of gas you use.

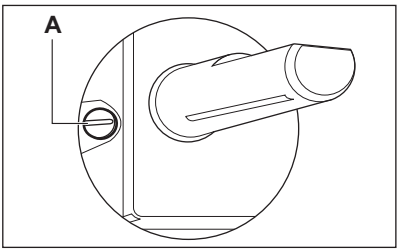


4. Assemble the parts, follow the same procedure backwards.
5. Replace the rating label (it is near the gas supply pipe) with the one for the new type of gas supply. You can find this label in the package of the injectors supplied with the appliance.

8.3 Adjustment of minimum level

To adjust the minimum level of the burners:

1. Light the burner.
2. Turn the knob on the minimum position.
3. Remove the knob.
4. With a thin screwdriver, adjust the by-pass screw position.



A The by-pass screw

– If you change from natural gas G20 20 mbar to liquid gas, fully tighten the adjustment screw in.
– If you change from liquid gas to natural gas G20 20 mbar, undo the by-pass screw approximately 1/4 of a turn.

WARNING!
Make sure the flame does not go out when you quickly turn the knob from the maximum position to the minimum position.

BURNER	NATURAL GAS G20/20 mbar	LPG G30/30 mbar
	Injectors	Injectors
Rapid burner	119	88
Semi Rapid burner	96	71

8.4 Electrical connection

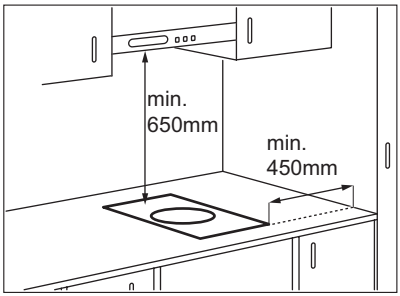
- Ground the appliance according to safety precautions.
- Make sure that the rated voltage and type of power on the rating plate agree with the voltage and the power of the local power supply.
- This appliance is supplied with a mains cable.
- Any electrical component must be installed or replaced by the Service Force Centre technician or qualified service personnel.
- Always use a correctly installed shock-proof socket.

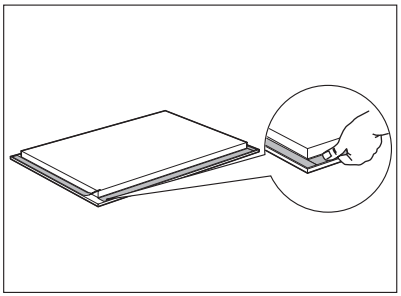
- Make sure that there is an access to the mains plug after installation.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- The appliance must not be connected with an extansion cable, an adapter or a multiple connection (risk of fire). Check that the ground connection is in conformity with the standard and regulations force.
- The power cable must be placed in such a way that it does not touch any hot part.
- Connect the appliance to the mains with a device that lets to disconnect the appliance from the mains at all poles with a contact opening width of minimum 3 mm, eg. automatic line protecting cut-out, earth leakage trips or fuse.
- None of a parts of the connection cable can not get a temperature 90°C.

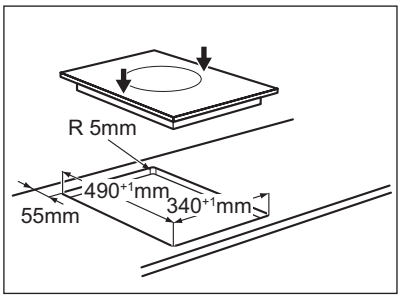
8.5 Replacement of the connection cable

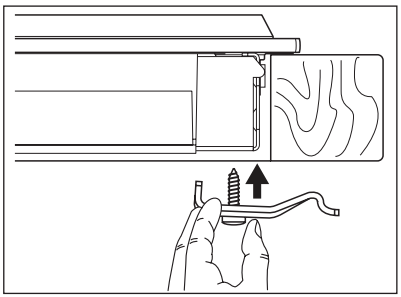
In order to replace the connection cable speak your local Service Force Centre! To replace the connection cable use only H05BB-F Tmax 90°C (or higher) type. Make sure that the cable section is applicable to the power and the working temperature. The yellow/green earth wire must be approximately 2 cm longer than all phase wires.

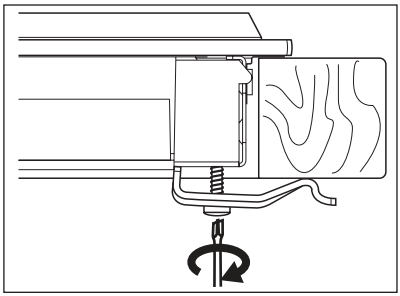
8.6 Assembly

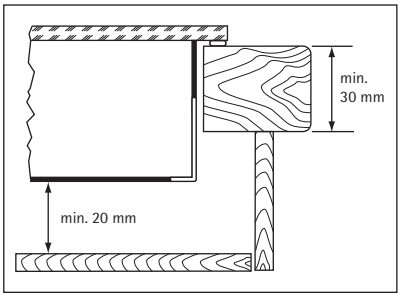












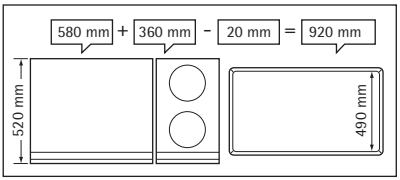
- Seal the gap between the worktop and glass ceramic with silicone.
- Put some soapy water on the silicone.
- Pull off the excess silicone with the scraper.

8.7 The installation of more than one appliance

Added parts:connection bar(s), heat resistant silicon, rubber shape, sealing strap.

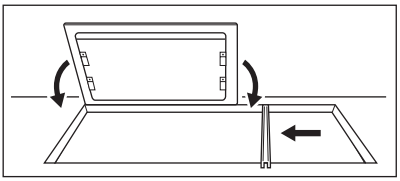
Only use special a heat - resistant silicon.

The worktop cut out
Distance from the wall : minimum 50 mm
Depth : 490 mm
Width : sum widths of all the appliances to be built-in and subtract 20 mm (see also "Overview of all appliance widths")
Example :

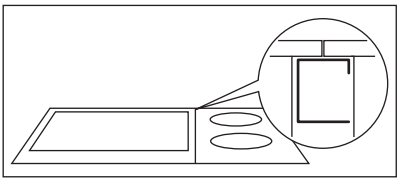


The installation of more than one appliance

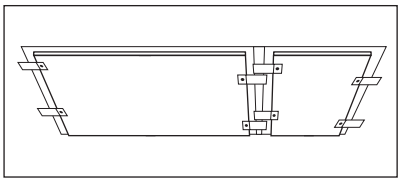
1. Put down the dimension of the worktop cut out and saw it out.
2. Put the appliances one at time on some soft surface, a blanket for example, with the bottom side up.
3. Put the seal stripe around the lower edge of the appliance along the outer edge of the glass ceramic.
4. Loosely screw the fixing plates into the appropriate holes in the protective casing.
5. Put the first appliance in the worktop cut out. Put the connection bar in the worktop cut out and push up half of the width against the appliance.



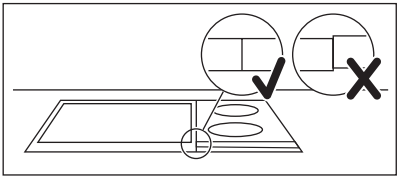
6. Loosely turn in fixing plates from below on the worktop and on the connection bar.



7. Put the subsequent appliance in the worktop cut out . Make sure that the front ends of the appliances are on the same level.



8. Tighten the fixing plate / retaining grip screws.
9. Seal the gap between the worktop and appliances and between appliances with silicone.
10. Put some soapy water on the silicon.
11. Press the rubber shape with some strength against the glass ceramic and move it slowly along the space.



12. Do not touch the silicon until it become hard, it can last about a day.
13. Carefully remove silicon that came out with a shaving blade.
14. Clean glass ceramic fully.

9. TECHNICAL INFORMATION

Burner powers

Burner / Type of gas	Natural gas	Town gas	Liquid gas
Rapid burner	3,0 kW	2,8 kW	2,8 kW
Semi Rapid burner	1,9 kW	2,0 kW	1,9 kW
Total power	4,9 kW	4,8 kW	4,7 kW / 350 g / h

10. GB IE GREAT BRITAIN & IRELAND - GUARANTEE/ CUSTOMER SERVICE

10.1 Standard guarantee conditions:

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tam-

pered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts. Please contact your local Service Force Centre: **08445 616 616**(Call will be routed to Service Force Centre covering your postcode area). For address of local Service Force Centre and further information, please visit: **www.serviceforce.co.uk** Before calling out an engineer, please ensure you have read the details under the heading "What to do if... / Troubleshooting". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

Customer Care. Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

Customer Care Department,	Tel: (Calls may be recorded for training purposes)
Electrolux	08445 613 613
AEG-Electrolux	08445 611 611
Zanussi-Electrolux	08445 612 612

For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

11. EUROPEAN GUARANTEE

GB This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.

- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

12. WWW.ELECTROLUX.COM

Albania	+355 4 261 450	Rruga "Kavajës", ish-parku autobuzëve, Tiranë
Belgique/België/Belgien	+32 2 7162444	Raketstraat 40, 1130 Brussel/ Bruxelles
Česká Republika	+420 261 302 261	Budějovická 3, Praha 4, 140 21
Danmark	+45 70 11 74 00	Strevelinsvej 38-40, 7000 Fredericia
Deutschland	+49 180 32 26 622	Fürther Str. 246, 90429 Nürnberg
Eesti	+37 2 66 50 030	Pärnu mnt. 153, 11624 Tallinn
España	+34 902 11 63 88	Carretera M-300, Km. 29,900 Alcalá de Henares Madrid
France	08 92 68 24 33 (0.34€/min)	www.electrolux.fr
Great Britain	+44 8445 616 616	Addington Way, Luton, Bedfordshire LU4 9QQ
Hellas	+30 23 10 56 19 70	4, Limnou Str., 54627 Thessaloniki
Hrvatska	+385 1 63 23 338	Slavonska avenija 3, 10000 Zagreb
Ireland	+353 1 40 90 753	Long Mile Road Dublin 12
Italia	+39 (0) 434 558500	Corso Lino Zanussi, 30 - 33080 Porcia (PN)
Latvija	+371 67313626	Kr. Barona iela 130/2, LV-1012, Riga
Lietuva	+370 5 278 06 03	Ozo 10a, LT-08200 Vilnius
Luxembourg	+352 42 431 301	Rue de Bitbourg, 7, L-1273 Hamm
Magyarország	(06-1)467-3205 +361 252 1773	H-1142 Budapest XIV, Erzsébet Királyné útja 87

Nederland	+31 17 24 68 300	Vennootsweg 1, 2404 CG - Alphen aan den Rijn
Norge	+47 81 5 30 222	Risløkkvn. 2 , 0508 Oslo
Österreich	0810 955030	Herziggasse 9, 1230 Wien
Polska	+48 22 43 47 300	ul. Kolejowa 5/7, 01–217 Warszawa
Portugal	+35 12 14 40 39 39	Quinta da Fonte - Edifício Gonçalves Zarco - Q 35 -2774-518 Paço de Arcos
Romania	+40 21 451 20 30	Str. Garii Progresului 2, S4, 040671 RO
Schweiz - Suisse - Svizzera	0848 848 111	Industriestrasse 10, CH-5506 Mägenwil
Slovenija	+38 61 24 25 731	Gerbičeva ulica 110, 1000 Ljubljana
Slovensko	+421 2 32 14 13 34-5	Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Galvaniho 17/B, 821 04 Bratislava
Suomi	030 600 5200 Lankapuhelinverkosta 0,0828€/puhelu+0,032€/min Matkapuhelinverkosta 0,192€/min	
Sverige	+46 (0)771 76 76 76	Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm
Türkiye	+90 21 22 93 10 25	Tarlabaşı caddesi no : 35 Taksim İstanbul
Россия	8-800-200-3589	129090 Москва, Олимпийский проспект, 16, БЦ "Олимпик"
Україна	+380 44 586 20 60	04074 Київ, вул.Автозаводська, 2а, БЦ "Алкон"

13. ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♺ . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.aeg.com/shop

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perfekt in form und funktion